

# SALT&CHAR

## LUNCH

### SOUP, SALADS & SANDWICHES

ADD CHICKEN \$6 - STEAK \$9 - GRILLED SHRIMP \$15

SANDWICHES SERVED WITH FRIES OR A SIDE SALAD

<b>Simple Green Salad</b> zinfandel vinaigrette, sea salt	\$11	<b>French Onion Soup</b> gruyère puff pastry, sherry	\$13
<b>Kale Salad</b> lacinato, manchego cheese, apples, smoked almond dressing	\$13	<b>Dry Aged Beef Burger</b> pretzel bun, Jasper Hill cellar aged cheddar, marsala onions	\$19
<b>Iceberg Wedge</b> Nueske bacon, Middlebury blue, buttermilk dressing	\$13	<b>Wild Salmon Burger</b> brioche bun, Pucker's Pickles kimchi, white soy aioli	\$21
<b>Spinach Salad</b> Acorn Hill goat cheese, prosciutto, pistachio, roasted shallot vinaigrette	\$13	<b>Steak Sandwich</b> rosemary focaccia, piperade, aged provolone, Calabrian chili aioli	\$15
<b>Crispy Calamari Salad</b> radicchio, fall squash, mint, carrot miso vinaigrette	\$16	<b>Chicken Milanese Sandwich</b> ciabatta, basil mayo, aged provolone, pickled onions, arugula	\$13

### LIGHT FARE

**Ahi Tuna Tartare** \$19  
avocado, asian pear, ponzu, cassava chips

**Quiche du Jour** \$14  
simple green salad

**Crab Cake** \$21  
sweet potato chips, baby beets, ancho spiced aioli

### PASTA & RISOTTO

<b>Tagliatelle alle Vongole</b> littleneck clams, Calabrian chili, preserved lemon	\$21
<b>Spaghetti Bolognese</b> dry aged beef, San Marzano tomatoes	\$25
<b>Roasted Squash Risotto</b> prosciutto, pumpkin seeds, sage	\$19

### MAIN COURSES

<b>Wild King Salmon</b> beluga lentils, mustard greens, vinaigrette au jambon	\$37
<b>Seared Ahi Tuna</b> bok choy, pickled vegetables, ponzulaise	\$38
<b>Pasture Raised Roasted Chicken</b> sautéed local greens, charred lemon, jus	\$29

### OUR CUTS

ALL STEAKS SERVED WITH ROASTED GARLIC BEURRE NOISETTE



Prime	Hanger	8oz	\$29
Prime	Ribeye	16oz	\$48
Black Angus	Filet Mignon	8oz/12oz	\$36/\$52
Dry Aged Prime	Bone-In Strip	20oz	\$72
American Wagyu	Ribeye Cap	9oz	\$78

### SHARE FOR THE TABLE

Dry Aged Prime	Porterhouse	34oz	\$115
Dry Aged Prime	Tomahawk Steak	36oz	\$125

### ENHANCEMENTS

Marsala Onions - \$8    Middlebury Blue - \$8    Jumbo Shrimp - \$15    Grilled 1/2 Maine Lobster - \$28

### SAUCES

bone marrow bordelaise	\$5
béarnaise	\$5
cilantro chimichurri	\$5
au poivre	\$5
horseradish sauce	\$5

### POTATOES & STARCH

sour cream mashed potatoes	\$10
bacon macaroni & cheese	\$12
french fries	\$8
add parmesan & garlic	\$11

### VEGETABLES

roasted mushrooms	\$12
sautéed local greens	\$10
creamed parsley & spinach	\$12
brussel sprouts, bacon	\$12

SALT & CHAR SUPPORTS OUR LOCAL FARMERS

\$20 BEER & BURGER TUESDAY

HAPPY HOUR TUESDAY THRU SATURDAY 4PM TO 6PM

\$7 MARTINI SUNDAYS DURING BRUNCH

[www.saltandchar.com](http://www.saltandchar.com)